

# DINNERLY



## Feed A Crowd: Tuscan Pork Bolognese

Same Meal Price, More Servings!



35 minutes



2 Servings

Want extra bang for your buck? Serve up more with our Feed A Crowd recipes. We've used the same amount of meat but added more hearty ingredients like filling carbs and veggies to satisfy hungry tummies. If you're on a 2-person plan, these recipes make 4 portions; on a 4-person plan, they make 8 portions.



#### WHAT WE SEND

- 1 onion
- 2 x 200g penne pasta <sup>1</sup>
- pork mince
- 20g Tuscan seasoning <sup>17</sup>
- 2 x 400g diced tomatoes
- 50g parmesan <sup>7</sup>

#### WHAT YOU NEED

- 2 garlic cloves
- 1 tbs olive oil
- 1 tbs tomato paste
- 1 tbs sugar

#### TOOLS

- large saucepan with lid
- large deep frypan
- box grater

Our veggies come straight from the farm, so please wash them before cooking.

#### ALLERGENS

Gluten (1), Milk (7), Sulphites (17). May contain traces of other allergens.

#### NUTRITION PER SERVING

Energy 680kcal, Fat 18.4g, Carbs 89.7g, Proteins 33.9g



#### 1. Prep ingredients

Bring a large saucepan of salted water to the boil for the pasta. Finely chop the **onion**. Crush or finely chop **2 garlic cloves**.



#### 2. Cook pasta

Cook the **pasta** in the pan of boiling water for 10 mins or until al dente. Reserve **180ml (¾ cup) cooking water**, then drain the pasta, return to the pan and cover to keep warm.



#### 3. Brown pork

Meanwhile, heat **1 tbs olive oil** in a large deep frypan over medium heat. Cook the **onion** and **garlic**, stirring, for 3 mins or until softened. Increase the heat to high. Add the **pork mince** and cook, breaking up the lumps with a spoon, for 5 mins or until browned. Add the **Tuscan seasoning** and **1 tbs tomato paste** and cook for a further 1 min or until fragrant.



#### 4. Simmer bolognese

Add the **tomatoes** and **reserved cooking water** to the mince mixture and bring to the boil. Reduce the heat to medium and cook, stirring occasionally, for 15 mins or until slightly thickened. Stir in **1 tbs sugar**. Taste, then season with **salt and pepper**. Remove the pan from the heat.



#### 5. Serve up

Meanwhile, coarsely grate the **parmesan**. Divide the **pasta** (see Feed A Crowd) and **bolognese** among bowls, or toss together and serve in a large dish in the middle of the table. Scatter over the parmesan and enjoy!



#### 6. Feed A Crowd

Is your pasta sticking? Drizzle with a little olive oil and toss to loosen before serving.